

## NITRO ORIGINALS

### JL'S SUSHI-RRITO\*

Nori wrapped sushi rice with tuna, avocado, cucumber, and asparagus. Served with eel sauce. 17.95

### JL'S RED DRAGON SUSHI-RRITO\*

Nori wrapped and breaded with Flamin' Hot Cheetos, filled with sushi rice, tuna, avocado, cucumber, sriracha, and jalapeños. Served with spicy mayo sauce. 19.95

### JL'S FRIED SUSHI-RRITO\*

Nori wrapped and panko breaded, filled with sushi rice with salmon, cucumber, avocado, and cream cheese. Served with green light sauce. 18.95

### JL'S TACOPOKÉ BOWL\*

Tuna poké, avocado, cucumber, wakame seaweed salad and rice. Served in a crispy fried flour tortilla. Topped with spicy mayo, masago, sesame seeds, and scallions. 18.95



**BUILD YOUR OWN CUSTOM TACOPOKÉ OR SUSHI-RRITO!**  
(CUSTOM ORDER SHEET AVAILABLE UPON REQUEST)



## ORIGIN STORY

Chef JL, Brevard local and Eau Gallie High grad ('09), brings his explosive culinary vision to life with the launch of NITRO Kitchen and Cocktails—a full-fledged restaurant where innovation meets dedication! From a pop-up in a Melbourne pub to a county-wide food truck sensation, he's hooked Brevard on his creative dishes. Flavor addicts would chase his Nitro truck to get their fix. Now, it's your turn to taste the hype and become #FlavorChasers!

## GRAND FINALE

CHOCOLATE CHIP FUDGE CAKE 10.95

FRUITY PEBBLES CHEESECAKE 8.95

MARGARITA KEY LIME PIE 7.95

## SAUCES

\$1 EACH

SPICY MAYO

EEL SAUCE

PONZU

CUSABI RANCH

CHIMICHURRI

KOREAN BBQ

BOOM BOOM SAUCE

SWEET THAI CHILI

AVOCADO RANCH

GARLIC CILANTRO AIOLI

CHEF SAUCE (HONEY KIMCHI)



RED LIGHT - Carolina Reaper

YELLOW LIGHT - Mango Habanero Mayo

GREEN LIGHT - Cilantro Jalapeño Mayo

## SIDES

4.95

CHAUFA RICE

SEASONAL VEGGIES

SESAME SOY CUCUMBERS

STREET CORN SALSA + CHIPS

FLAMIN' HOT STREET CORN SALSA

GUAC + CHIPS

QUESO + CHIPS

PLANTAIN EN TENTACIÓN

GARLIC MASHED POTATOES

TOSTONES

FRIES

SEAWEED SALAD

BLACK BEANS

COLE SLAW



## LIL' FIRECRACKERS

For 12 and under, Served with a drink. 6.95

LILIANA'S FRIED RICE

MALLORY'S CALIFORNIA ROLL

STELLA'S QUESADILLA WITH FRIES

EVAN'S SOFT TACO WITH FRIES

LEO'S CHEESEBURGER WITH FRIES

MAX'S CHICKEN TENDERS WITH FRIES



# CHASE THE FLAVOR!

225 North Sykes Creek Parkway, Merritt Island  
321-453-7501 • [www.NITROrestaurant.com](http://www.NITROrestaurant.com)

@NITROkitchen321

\*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



## SHAREABLES

### DYNAMITE FRIES

Shaved sirloin piled high on French fries, covered in street corn salsa, citrus pico de gallo, queso, and a drizzle of garlic cilantro aioli. 15.95

### TOSTONES SAMPLER

Twice fried savory plantains topped with mojo pork, pulled chicken, birria beef, cotija cheese, and cilantro. Served with garlic cilantro aioli. 12.95

### FAJITAS NACHOS

Shaved sirloin, sauteed bell peppers and onions, fresh cilantro, queso, and guacamole over tortilla chips. 18.95

### FUEGO NACHOS\*

Spicy tuna, spicy salmon, edamame, charred corn, avocado, mango, and jalapeño served over wonton chips. Topped with green light sauce, masago, sesame seeds, and cilantro. 22.95



## FIRE STARTERS



### RANGOON FLAUTAS

Krab, cream cheese, spicy mayo, scallions, and avocado wrapped in a tortilla and fried. Served with sweet Thai chili sauce. 11.95

### SEARED TUNA\*

Sesame crusted tuna loin seared rare and sliced thin topped with ponzu, masago, scallion, and sesame. 15.95

### TURBO EDAMAME

Avocado oil infused with roasted red pepper paste and roasted garlic. Topped with pink Himalayan salt. 7.95

### TROPICAL TUNA TOWER\*

Raw tuna, fresh avocado, mango, orange segments, cucumber, and edamame tossed in Chef sauce and drizzled with ponzu. Topped with spicy mayo, sesame seeds, scallions, and masago. Served with wonton chips. 17.95

### GYOZA

Fried Pork dumplings, served with ponzu. Topped with scallions. 7.95

### BEEF EMPANADAS

Tender crust with a savory mix of seasoned ground beef with onions, potatoes, and peppers, served with a side of avocado ranch. 9.95

### KICKIN' CHICKEN WINGS

Crispy fried with your choice of fiery kimchi butter, agave tajin, Korean BBQ, or sweet gochujang sauce. Topped with sesame seeds and green onions. Served with blue cheese or cusabi ranch. 7 for 13.95



## MAINS



### KATSU CHICKEN & CHAUFU RICE

Japanese fried chicken on Peruvian fried rice made with diced carrots, white onions, bell peppers, and edamame. Finished with a drizzle of teriyaki glaze. 18.95

### K-THAI SLAMMIN' SALMON

Fresh grilled salmon infused with Korean gochujang and sweet thai chili sauce topped with cilantro, sesame seeds, drizzled with boom boom sauce on a bed of jasmine rice with a side of seasonal veggies. 19.95

### STEAK LETTUCE WRAP

Romaine lettuce leaves served with shaved teriyaki sirloin, tomatoes, kimchi, shoestring carrots, jasmine rice, pickled cucumbers, scallions, and sesame seeds. 15.95

### NITRO POT ROAST

A hearty portion of beef, carrots, button mushrooms, and onions with aromatic Japanese seasoning. Served with a side of garlic mashed potatoes and a seasonal veggie. 19.95



### CARIBBEAN COLLISION BOWL

Your choice of mojo pork or pulled chicken served over seasoned black beans, rice, plantains en tentacion, street corn salsa, and citrus pico de gallo. Topped with our green light sauce. Sub shrimp for 3.00. 17.95

### NITRO SUSHI STACK\*

Crispy rice patty filled with spicy tuna, salmon, and krab mixture. Topped with cucumber, avocado, seaweed salad, and crispy onions. 17.95

### BIRRIA RAMEN\*

Rich beef birria consommé broth served with shredded beef and soft ramen noodles. Topped with soft boiled egg, cilantro, scallions, diced white onion, and a lime. 18.95



## GREENS

### SALAD TOPPERS:

CHICKEN, KRAB OR TOFU 7.  
GRILLED SALMON, SALMON POKÉ,\*  
SHRIMP (10),  
SEARED TUNA\*, TUNA POKÉ\*  
OR SHAVED SIRLOIN 12.

### GINGER HOUSE SALAD

Spring mix, carrots, cucumber, cherry tomatoes, and crispy noodles. Served with ginger dressing. Small for 6.95 Large for 11.95

### SOUTHWEST SALAD

Spring mix, topped with fresh avocado, cucumber, charred corn, cherry tomatoes, cotija cheese, edamame, wonton crisps, and green light dressing. 10.95

### SESAME CAESAR SALAD

Crisp romaine lettuce topped with parmesan and croutons. Tossed with a sesame cracked pepper Caesar dressing. Small for 7.95 Large for 12.95

### TACOPOKÉ SALAD\*

Tuna poké served over spring mix, avocado, cucumber, crispy onions, spicy mayo, in a crispy fried flour tortilla bowl. 18.95

**WARNING**  
**HIGHLY ADDICTIVE**

## HANDHELDS

### ADD ANY SIDE FOR \$2.95

### SMASH BURGER TACOS

Two all-beef burger patties smashed on flour tortillas, topped with mixed cheeses, ketchup, yellow mustard, dill pickle, romaine lettuce, diced tomatoes, and white onions. 12.95

### BANGIN' SHRIMP TACOS

Three crispy wonton tacos made with fried shrimp, mandarin coleslaw, charred corn, scallions, and sesame seeds. Drizzled with boom boom sauce. 15.95

### BAO TACOS

Two soft bao buns filled with mojo pork, Korean BBQ, pickled onions, and mandarin slaw topping. 11.95

### SUSHI TACO\*

Crispy tempura nori shell, sushi rice, tuna poké, avocado, and citrus pico de gallo. Topped with crispy onions. Make it with Flamin' Hot Cheetos for \$1 more. 11.95

### NEW! WOK & ROLL

Hibachi in a chimichanga! Shaved teriyaki sirloin, chaufa fried rice, grilled mushrooms, crispy fried onions and spicy mayo packed into a flour tortilla, then golden fried to perfection. 15.95

### BIRRIA TACOS

Two crispy cheese-crustured flour tortillas filled with tender beef birria, topped with fresh cilantro and onions. Served with a rich, flavorful consommé for dipping. 12.95



### BULGOGI BURGER\*

Two smash burger patties, bulgogi sauce, kimchi, pickled cucumber, and purple cabbage on a toasted brioche bun. Topped with an over-easy fried egg. 14.95

### NEW! CUBANH-MI SANDWICH

Seasoned mojo pork served on toasted Cuban bread with spring mix, shredded carrots, sliced cucumbers, fresh cilantro, chopped green onions, shaved purple cabbage and spicy mayo. 16.95

### NITRO CUBAN

Slow-roasted mojo pork, classic yellow mustard, garlic cilantro aioli, provolone cheese, and dill pickle on pressed authentic Cuban bread. 12.95

### BULGOGI CHEESESTEAK

Shaved sirloin glazed in Korean BBQ with sautéed bell peppers, onions, mushrooms, and provolone on toasted Cuban bread. 18.95

### KOREAN CHICKEN SANDWICH

Crispy fried chicken tossed in sweet gochujang sauce. Topped with mandarin coleslaw, pickled cucumbers, and spicy mayo. 15.95



### NITRO FAVORITES

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